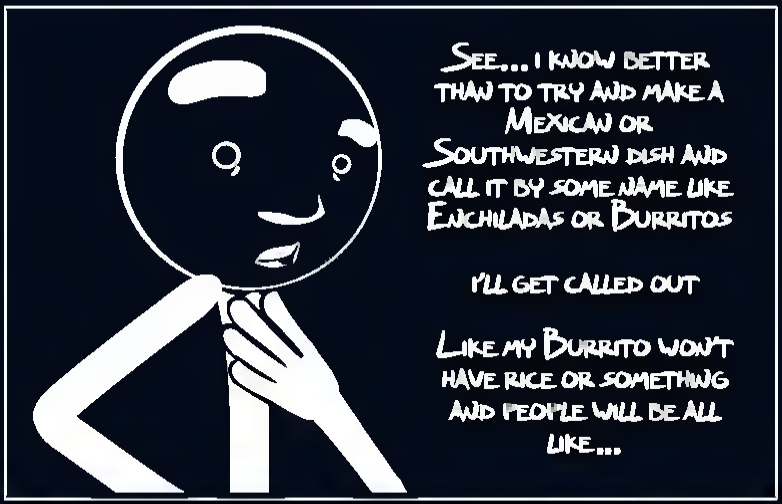
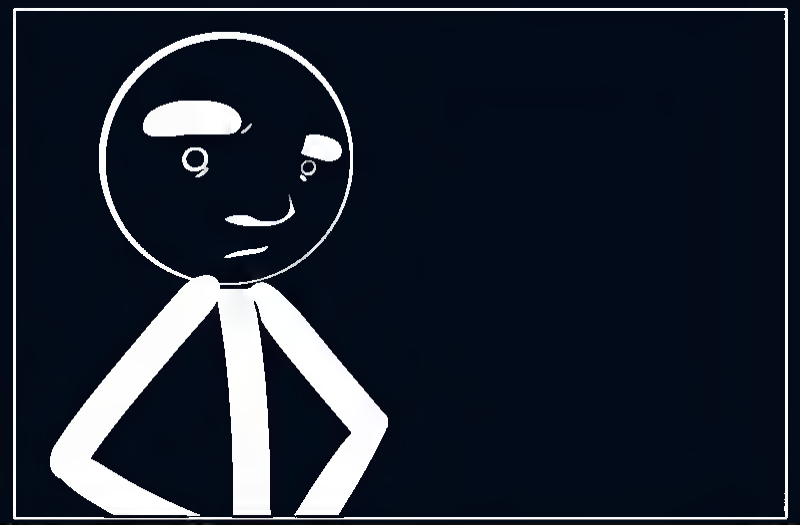
COOKING COMICALLY

THIS WEEK'S RECIPE IS PHUHEETUZ

Yeah
Phuheetuz


See... I know better than to try and make a Mexican or Southwestern dish and call it by some name like Enchiladas or Burritos
I'll get called out
Like my Burrito won't have rice or something and people will be all like...

OHH
ACTUALLY!
THAT'S A TACO
STUPID."
SO NO...
I'M NOT MAKING FAJITAS
I'M MAKING
PHUHEETUZ



STORE STUFF

THE CHOPPED STUFF

Chicken Breast

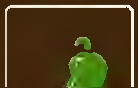
1 lb 450g

Red Pepper

1 small

Onion

½



Jalapeño
1 small

Guajillo Pepper
1

THE SEASONING STUFF

Chili Powder
1 Tbsp 8g

All-Purpose Flour
2 Tsp 3g

Onion Powder
1 Tsp 3g

Garlic Powder
½ Tsp 1.5g

Cumin
¼ Tsp .5g

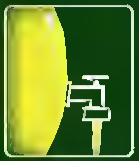
Paprika
A Dash

Oregano
Dash

Pepper
Dash

Salt
Dash

THE OTHER STUFF



Lemon Juice
1 Tbsp 15ml

Flour Tortillas
4

Lettuce
just a few leaves

Tomato
just a few slices

Shredded Cheese of choice
up to you

Sour Cream
up to you

Olive Oil
4 Tbsp 60ml

FIRST UP

CHOP ALL THE THINGS
THEN GET YOUR PEPPERS AND ONIONS INTO A SKILLET ON HIGH HEAT
OLIVE OIL
Olive Oil
2 Tbsp 30ml
SAME THING FOR THE

CHICKEN
OLIVE OIL
Olive Oil
2 Tbsp 30ml
COOK UNTIL PEPPERS ARE SOFT AND ONIONS ARE TRANSLUCENT AND CHICKEN IS CLOSE TO DONE

THE SEASONING STUFF

Chili Powder
1 Tbsp 8g

All-Purpose Flour
2 Tsp 3g

Onion Powder
1 Tsp 3g

Garlic Powder
½ Tsp 1.5g

Cumin
¼ Tsp .5g

Paprika
A Dash

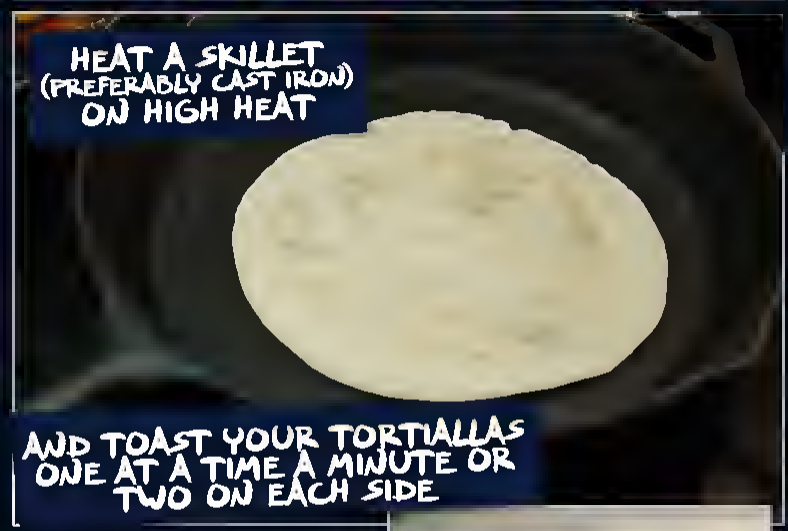
Oregano
Dash

Pepper
Dash
Salt
Dash
MEANWHILE GET YOUR SEASONING READY
SNIFFF*
OH YEAH!
SMELLS LIKE

OLYMPIC GOLD
THEN ADD THE PEPPERS TO THE CHICKEN AND KEEP ON HIGH HEAT
DUMP IN THE SEASONING AND HIT THE MIXTURE WITH A FEW

SQUIRTS OF LEMON JUICE
Lemon Juice
1Tbsp 15ml
WHILE THAT SIMMERS AND COOKES DOWN CHOP YOUR TOPPINGS
DONE

NOW KEEP WARM
AND PREPARE
YOUR TORTILLAS


HEAT A SKILLET
(PREFERABLY CAST IRON)
ON HIGH HEAT
AND TOAST YOUR TORTIALLAS
ONE AT A TIME A MINUTE OR
TWO ON EACH SIDE

MMMHMMM
TOASTY
GOODNESS

BUILD YOUR
PHUHEETUZ
AS YOU LIKE

AND ENJOY

THE NOTES

- If you use corn tortillas you may want to dampen them a bit before toasting. For flour tortialls just keep them dry.

- Obviously you can use whatever toppings you want and tweak the seasoning to your liking.

- Yes I know the history of fajitas and that the name is derived from the spanish word faja meaning skirt or belt which refers to the skirt steak that migrant mexican ranchers in texas were given as part of their wages and that the only true fajita is made with skirt steak. Hence the phuheetuz.

- This recipe should also be pretty easy to adapt to use with skirt steak, you may want to use lime juice instead. I think that pairs better with beef.

AND AS ALWAYS

THANK YOU FOR READING

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